

grace

SOUP & SALAD

French Onion Soup 20

caramelized onions, rich veal broth, toasty baguette, comté

Tomato Bisque 15 ○

summer tomato, “stracciatella” foam, basil, evoo

Caesar Salad 20

petite romaine, parmigiano reggiano, asiago croutons, crispy anchovy, caesar dressing

Summer Berry & Burrata Salad 20 ● / gf

tender florentine greens, burrata, strawberries, blueberries, dried manuka honey, puffed arare, toasted pistachio, ver jus rouge vinaigrette

soup & salad additions

+ pan seared salmon 14

+ leg of chicken confit 15

+ grilled cheese sandwich 10 + vegan cheese 1

+ demi-baguette & cultured butter 5 ●

BITES

Deviled Eggs 15 ● / gf

a tray of 6 topped with fried capers & chives

Artichoke Fritters 12 ●

artichoke hearts, herbed goat cheese, lemon-basil aioli, wild arugula

Herbed Fries 12 ●

horseradish aioli

PLATES

Burger 27

½ lb angus beef, challah bun, cheddar cheese, tomato, shredded lettuce, sweet onion, pickles, g-sauce, herbed fries

Mushroom Spinach Crêpe 20 ●

mushroom medley, baby spinach, comté, sunny hen egg, mixed florentine greens with champagne vinaigrette

Chicken Pot Pie 30

braised chicken, cremini mushrooms, heirloom carrots, golden potatoes, pearl onions, celery, pastry top

Chicken Caprese Panini 25

demi-baguette, marinated chicken breast, basil aioli, summer tomato, mozzarella, wild arugula, mixed florentine greens with champagne vinaigrette

Summer Corn & Saffron Risotto 28 ○ / gf

saffron-infused carnaroli rice, sweet brentwood corn, blistered cherry tomatoes, basil, evoo

Buttermilk Fried Chicken 30

chicken leg & thigh, herbed buttermilk biscuit, coleslaw, heirloom tomato-sweet pepper jelly

vegetarian ●

vegan ○

gluten free gf

California law advises patrons that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.